

# Maricopa County Environmental Services Department



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#### SUBSTANTIVE POLICY STATEMENT

SPS-EH-2012-012

A substantive policy statement (SPS) is advisory only. In accordance with A.R.S. §11-1601, SPS's do not include internal procedural documents that only affect internal procedures of the Maricopa Environmental Services Department and do not impose additional requirements or penalties on regulated parties or confidential information.

## 1. SPS Subject:

The purpose of this SPS is to clarify the requirements to construct and operate an outdoor bar.

### 2. Statutory Overview:

Maricopa County Environmental Health Code (MCEHC)

## 3. **SPS**:

The 2009 FDA Food Code established regulations to ensure the delivery of safe food and drink. These include regulations for approved food sources, safe food storage, as well as clean and sanitary food contact surfaces. Bars located outdoors that are associated with food service permits are exposed to environmental conditions.

Bars associated with food service establishments that have facilities with approved external barriers may be installed in areas that are exposed to the outside environment as long as the following criteria are met.

- **A.** Hand wash sinks must be installed at all bars.
- **B.** There is no food preparation at the bar. Drink service only. Condiment preparation (e.g. limes, etc.) must be done in the kitchen. Wait staff may deliver food directly to customers from the kitchen.
- **C.** Warewashing sinks are not installed at the bar. Warewashing is limited to enclosed commercial glass wash machines.
- **D.** All ice bins and condiment containers are installed with covers. Ice machines are not allowed outside unless they are certified by the National Automatic Merchandising Association (NAMA).
- **E.** Blended and frozen drinks are only allowed if a warewashing machine is installed at the bar.
- **F.** All glassware and utensils must be stored in the kitchen during non-operational hours.

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**G.** All ice bins must be cleaned and sanitized prior to use each day, not at the end of the shift. It is recommended a hot water hose bib be installed above each ice bin to facilitate ice burn off.

# 4. SPS Effective Date:

July 1, 2012

# 5. SPS New Document/Revision Statement:

SPS-EH-2012-012 is a new SPS.

## 6. Contact Us:

For questions or comments regarding this SPS or to obtain a copy of this document, please contact the Department Records Custodian at the address and/or phone number above.